Recipes for the Sutterley Chafing Dish

INDEX.

Shell Fish

	PAGE
OYSTERS a la Creole	9
" Creamed	8
" Deviled	9-10
" Fricasseed, with Mushrooms	10
" Griddled	8
" Panned	7
" Panned, with Cream	7
CLAMS a la Newberg	15
" Savoury	16
" Stewed	16
CRABS, Hard Shell	1
" Sauted	15
" Soft Shell	14
" Deviled	15
LOBSTER a la Newberg	11 12
" Curry of	13
" Deviled	13
SHRIMPS a la Newberg	17-18
" Creamed	17
TERRAPIN	18
" a la Maryland	18

Meats, Poultry and Game

Creamed Ham	20
Deviled Drum Sticks	23
Dried Beef, with Cream	28
" Fricassee of	22

Meats, Poultry and Game

CONTINUED.

	PAGE
Mutton Curry	22
Salmi of Beef	21
Turkey Hash	21
Veal Ragout	22

Sweetbreads

Blanquette of Chicken	25
" of Partridge	24
Capilotade of Fowl	25
Larded Sweetbreads Saute	23
Sweetbreads with Olive Sauce	24
Venison Cutlets	26

Eggs

Eggs a la Milanaise	28
Egg Fondu	27
Omelet	26
Scrambled Eggs	27

Miscellaneous

Cheese Crackers	29
Fried Tomatoes	29
Mushrooms	29
Salmon	28
Sardines Sauted	28
Welsh Rarebit	30

A. S. VALENTINE

RECIPES

FOR THE

SUTTERLEY CHAFING DISH

—BY—

HELEN LOUISE JOHNSON,

Editor of "Table Talk."

ISSUED BY

G. T. SUTTERLEY & COMPANY,

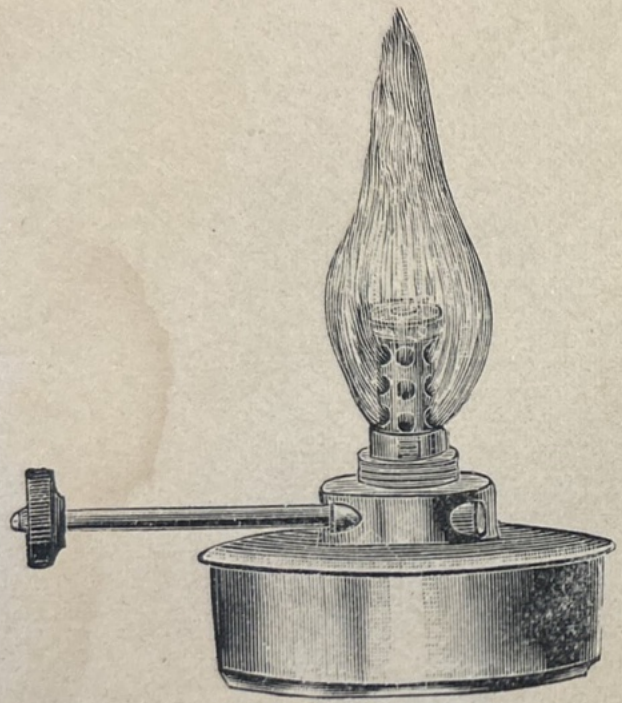
PHILADELPHIA, PA.

Entered according to Act of Congress in the year 1894

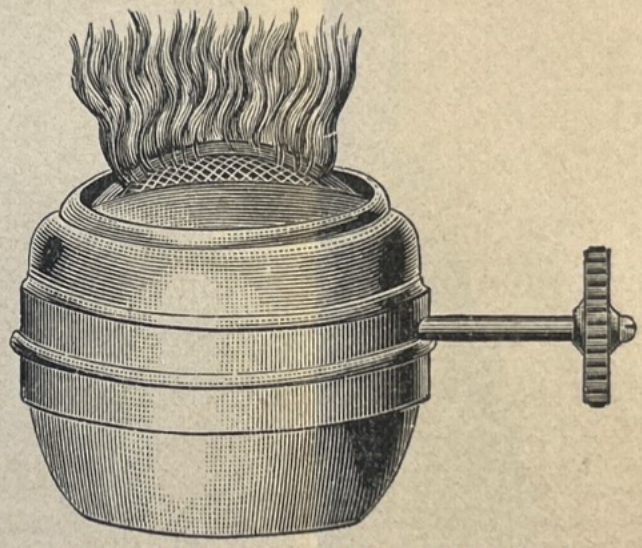
—BY—

HELEN LOUISE JOHNSON.

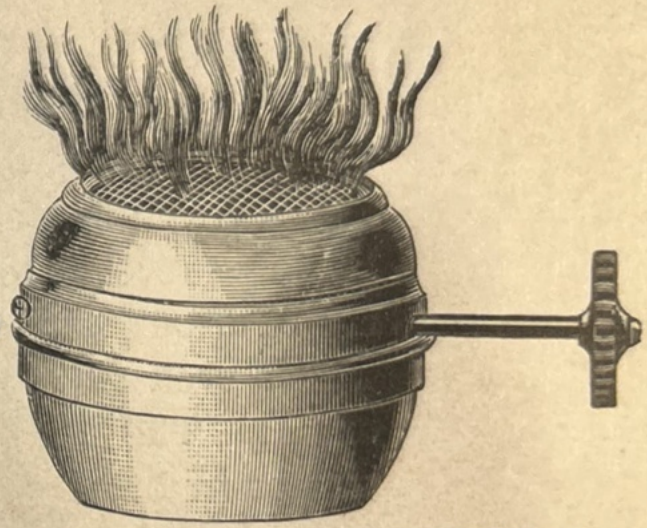
Our New Patent Regulating Asbestos
AND VAPOR
CHAFING DISH LAMP



VAPOR LAMP



SIZE OF FLAME FOR SIMMERING



SIZE OF FLAME FOR COOKING

TO FILL LAMP

Use 3 ounces of 95% ALCOHOL and pour slowly over the Gauze, allowing the Asbestos to absorb it.

The Chafing-Dish.

INTRODUCTION.

IN ARTICLES on the chafing-dish its use is usually introduced as the "latest fad in Gotham." Beginning its later-day career in the hands of bachelors whose deserted hearth-stones learned to welcome new guests drawn by the warmth of the blazer; growing in popularity as the midnight revelers told of its joys, it has won its entree into the most select even Puritanical circles. If it be a fad, grant that it may be like Charity, which, even as the poor, is always with us, and truly covereth a multitude of sins. The halo of revelry and midnight feasts still cling to the Welsh rarebit, and who wishes to deny that the mysteries of this dish are best unraveled when nightmares walk abroad? But the chafing-dish has long since cleared itself from suspicions regarding life in Bohemia, and now appears sedately gracing the Sunday-night tea, the summer luncheon, or even the hasty, unexpected early breakfast. At dinner only it has no rights.

The Use of the Chafing-Dish.

Most men who try can cook well in a chafing-dish; most women who try look well when using a chafing-dish. But the fact remains that certain rudiments of cooking, certain laws of combination and certain methods must be learned before one can be master of the art. The man or woman who first attempts to cook before a critical, expectant, hungry audience generally feels in the condition of the man who described where he was shot; his listener said, "Why that is where your heart is situated!" "Usually, madame," he replied, "but at that moment it was in my mouth."

Before beginnings operations, be sure that all necessary ingredients and utensils are at hand and prepared for action. So far as is possible, the measuring should be done and the articles to be cooked prepared for immediate use. The criticism has often been made of chafing-dish cookery that so little of it is actually done on the table. As a matter of fact, as a usual thing it all could be; but what hungry man or nervous woman wishes to wait twenty minutes for sweetbreads to parboil before they can be creamed, or for the cracking open and picking of a lobster to be done before their eyes?

The Selection and Care of a Chafing-Dish.

There are all sort and conditions of chafing-dishes, and the secret longing of every woman may be for a solid silver dish with its beautiful equipments. Let her console herself with the fact that no dish cooks or looks better than the nickel, and the proof of the pudding is in the eating. A wooden ladle stirs as well and with less noise than the silver, but for those who can afford it the chafing-dish outfits come in most enticing and beautiful designs. These consist of the alcohol flagon for filling the lamp—and this is most practical because of its long slender spout—the chafing-dish spoon, the ladle, which is flat and like a waffle-spoon, and the silver serving-dish.

In purchasing a chafing-dish select one with a bath, as it can be used without when desired, and the hot water pan is constantly needed. One-half cupful of alcohol, that is, one gill fills the largest lamp of the Sutterly dish, which then burns at least an hour. For ordinary recipes and use, five tablespoonfuls of alcohol are sufficient, these lasting for thirty or thirty-five minutes. The lamp should be filled each time, as with the closest cover the alcohol evaporates. In cleaning the dish after use, avoid washing the nickel as much as possible. Clean out the pan, wash the inside and clean, if necessary, with salt; that is, if any particles stick to the pan, rub with a cloth dipped in grease and salt. Keep the nickel parts bright with a chamois, and if necessary to wash, do so in clean soapsuds, rubbing dry and bright at once.

Recipes for the Chafing=Dish.—Soups.

Any of the many good brands of canned soups may be heated and served from the chafing-dish.

For bouillon use a beef extract. Heat the water to boiling point in the blazer; add to each quart one teaspoonful of extract, and, when dissolved and heated, season and serve. Curry powder, celery salt, anchovy paste and paprica may be used to vary the flavorings, or wine may be added just before serving, if desired. But if used, as soon as it is added to the bouillon, put the upper dish in the bath that the liquid may not boil again.

Table of Quantities.

One ounce of butter equals one tablespoonful.
One cupful equals one-half pint.

One pint of oysters equals 25 by count
One quart of oysters equals 50 by count.

A tablespoonful or a teaspoonful of dry material should be rounded as much above the spoon as the spoon rounds underneath, unless the recipe calls for a level spoonful.

Four teaspoonfuls of liquid equals one tablespoonful.

Salt and pepper to taste is given in the following recipes, because the tastes of mankind are as the sands of the sea. Salt and pepper can always be added; they never can be taken away.

Shell Fish.—Oysters.

No fish lends itself to chafing-dish cookery so readily as the oyster. One of the great points in favor of the use of this popular dish is that the cooking is accomplished rapidly, and that the articles can be served at once. In cooking oysters, not only should they not stand after cooking, but the process should be closely watched, as the minute too long spoils them. They are cooked as soon as the edges curl and they look plump. In the shriveled state they are indigestible. Season as soon as done, not before, and use the best oysters if the best results are desired.

Panned Oysters.

Drain the oysters free from all liquor. Heat the upper pan of the chafing-dish and grease with a little butter. Pour in the oysters; stir at once that they may not stick; add two tablespoonfuls of butter for every pint of oysters. As soon as the edges curl season lightly with salt and pepper, and serve.

Panned Oysters with Cream.

Drain as directed above. Heat the pan; melt one tablespoonful of butter, add the oysters and cook until heated through. Add one cup of good cream; stir gently until all is heated and the oysters plump. Season

and serve. In making this last recipe it may be found necessary to use the bath to keep the cream from boiling, but the oysters will cook better without it if its use can be avoided. In either case the upper pan must be put in the bath as soon as the cooking is finished, that what is left in the dish may remain heated only, not continue cooking.

Creamed Oysters.

One pint of cream or rich milk,
One pint of oysters,
Two tablespoonfuls of butter,
Two tablespoonsfuls of flour,
Salt and pepper to taste.

Have the cysters scalded in, and drain from their own liquor before bringing to the table to cook in the chafing-dish. Make a cream sauce by melting the butter without browning; add the flour and stir until smooth. Add the cream, then put the upper pan in the bath and stir until the sauce begins to thicken. Add the oysters, and by the time the sauce is sufficiently thickened the oysters should be thoroughly heated. Season with salt and pepper, and serve. These may be served on toast or toasted wafers.

Griddled Oysters.

Drain the juice from one pint of the best oysters. Heat the chafing-dish, grease with a very little butter, and put in only enough oysters to just cover the bottom of the pan. Brown on one side, then turn and brown on

THE SUTTERLEY
VAPOP LAMP
CHAFING DISH

TWO SIZES—TWO AND
THREE PINTS.

With or Without Hot
Water Pan.

NICKEL PLATED.
SILVER PLATED
POLISHED COPPER

the other, adding butter if necessary. As the oysters are browned put into a covered dish until all are done. Add butter to the juice in the chafing-dish, return the oysters, put the upper dish in the bath and let the oysters stand only long enough to be heated. Season with salt and pepper, Tabasco sauce, Worcestershire sauce or curry powder. This is one of the most delicious ways of cooking oysters for those who like the real oyster flavor.

Oysters a la Creole.

Two tablespoonful of butter,
Two slices of onion finely chopped,
One pint of oysters,
One tablespoonful of flour,
One cupful of stewed tomatoes,
One tablespoonful of chopped parsley,
One drop of Tabasco pepper sauce,
Salt to taste.

Melt the butter in the chafing-dish; add the onion and stir until they are delicately browned. Add the flour, stir until smooth and brown, then add the tomatoes As soon as the sauce thickens add the oysters, drained from their liquor, and cook until the edges curl. Season with the Tabasco pepper sauce and one-half of a teaspoonful of salt. Serve with or without toast.

Deviled Oysters.

One pint of oysters,
One tablespoonful of butter,
One teaspoonful of Worcestershire sauce,
One cupful of oyster liquor.

Melt the butter in the blazer and add the liquor. As soon as it boils put in the oysters. Cook them until they are plump. Season with Worcestershire sauce, a little salt and, if desired, one-half of a teaspoonful of curry powder. The seasonings for deviled oysters vary greatly.

The following is Murray's recipe:

Deviled Oysters.

Mix together a teaspoonful of curry powder, a saltspoonful of dry mustard, a saltspoonful each of salt and white pepper, and the yolk of one raw egg; work to a paste with a tablespoonful of oil. Spread this over six large or twelve small oysters. Put into a chafing-dish two tablespoonfuls of olive oil; when hot add the oysters and cook well done.

Oysters Fricasseed with Mushrooms.

One pint of oysters,
One-half cupful of canned mushrooms cut in halves.
One cupful of mushroom liquor,
One cupful of cream,
One tablespoonful of butter,
One tablespoonful of flour,
Yolks of two eggs.

Melt the butter without browning; add the flour and stir until smooth. Pour in the cream and mushroom liquor, and, when mixed smooth, add the

oysters and mushrooms. Stir until the oysters begin to look plump and the beards curl. Add the beaten yolks of the eggs gradually, stirring gently all the time. As soon as well mixed, and the sauce looks smooth and creamy, season and serve.

Lobster.

In selecting lobsters take one that is heavy for its size, and, if purchased after boiling, be sure that the tail snaps back against the body when straightened out. This is the test of a fresh lobster.

Lobster a la Newberg

Derived its name from its inventor, Ben Wenberg. He was a habitue' of Delmonico's, and one of the men who made popular the chafing-dish. Charles Delmonico once put lobster cooked after his recipe on the bill of fare as lobster a la Wenberg. The inventor's objections to this were so strong that it has ever since borne the name reversed and many times respelled, viz., lobster a' la Newberg, or lobster a' la Newburg, or Neuberg.

LOBSTER A LA NEWBERG.

Two cupfuls of lobster,
Yolks of three eggs,
One cupful of cream,
One-half cupful of sherry,
Salt and pepper to taste.

Put the upper pan of the blazer in the bath; when the water boils again put the cream in the pan, and as soon as heated add the beaten yolks gradually, stirring all the while. When the sauce has thickened add the lobster and sherry. Season and serve as soon as the lobster is heated through.

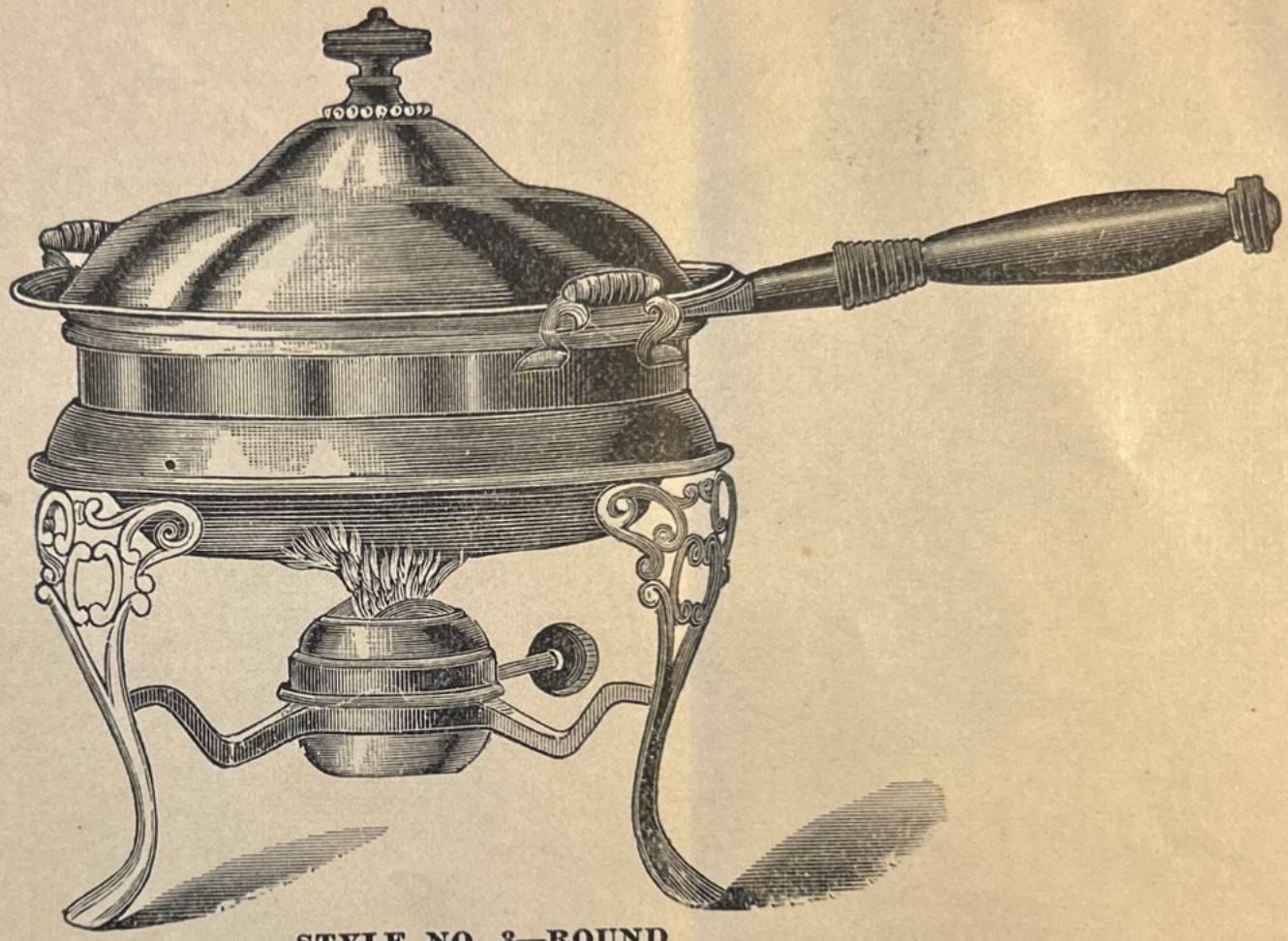
A more popular sauce for lobster a' la Newberg is a terrapin dressing prepared as follows:

Two cupfuls of lobster,
Four tablespoonfuls of butter,
One cupful of cream,
Three hard-boiled eggs,
One tablespoonful of flour,
Four tablespoonful of sherry.

Rub the butter and flour together until smooth; put in the chafing-dish, and when heated add the lobster, the whites of the eggs pressed through a sieve, the yolks mashed fine with a little of the cream, and the remainder of it. Stir until all is heated through, then put the upper pan in the bath. Add the sherry, season with a teaspoonful of salt and a dash of cayenne pepper, and serve.

East India Devil Mixture.

Mix four tablespoonfuls of gravy or sauce with two tablespoonfuls of butter. One tablespoonful of chutney or a teaspoonful of anchovy paste, one tablespoonful of catsup, one tablespoonful of tarragon vinegar, one teaspoonful of mixed mustard, one teaspoonful of salt, and a pinch of cayenne pepper. Mix as smooth as possible.



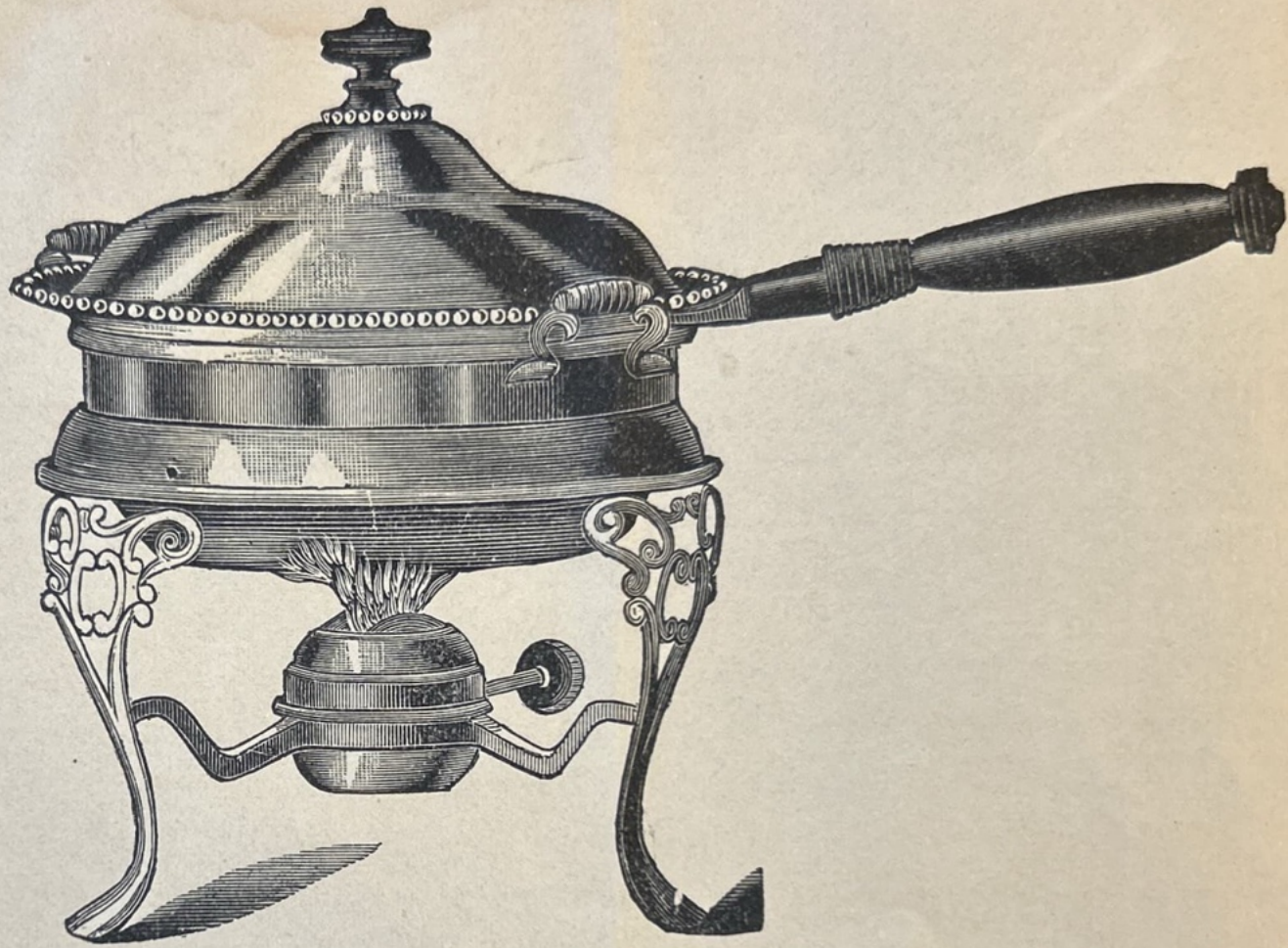
STYLE NO. 3—ROUND

THE SUTTERLEY CHAFING-DISH.

TWO SIZES—TWO AND THREE PINTS.

With Hot Water Pan.

NICKEL PLATED. SILVER PLATED. POLISHED COPPER.



STYLE NO. 4—ROUND

THE SUTTERLEY CHAFING-DISH.

TWO SIZES—TWO AND THREE PINTS.

With Hot Water Pan.

NICKEL PLATED. SILVER PLATED. POLISHED COPPER.

Deviled Lobster.

Make a paste of

One tablespoonful of butter,
One-half teaspoonful of curry powder,
One tablespoonful of Worcestershire sauce,
One-fourth teaspoonful of salt,
One saltspoonful of mustard.

Dip each piece of lobster in this paste and saute' in plenty of hot butter. This recipe can be varied by using catsup instead of Worcestershire sauce, and omitting the curry, or by using chili or wild cherry sauce. The East Indian Devil Mixture given above is used with lobster as with many things either by dipping the pieces of lobster in it and sauteing, or by heating in the hot sauce in the chafing-dish.

Curry of Lobster.

Two tablespoonfuls of butter,
One tablespoonful of flour,
Two cupfuls of lobster,
One tablespoonful of chopped onion,
One teaspoonful of curry powder,
Two cupfuls of stock.

Melt the butter, add the onion and brown. Add the flour and the curry powder, stir until smooth and brown, when the stock should be added and the mixture cooked for five minutes. Add the lobster. Cook only until heated through. Season with a half teaspoonful of salt and serve. Lobster paprica is made in the same manner, substituting olive oil instead of butter and a teaspoonful of paprica, the Hungarian red pepper, and omitting the curry powder.

Lobster may be cooked in the chafing-dish with a cream sauce, when it is creamed lobster; a Bechamel sauce, when it is lobster a' la Bechamel, or a tomato sauce or sauce Diable may be used.

A fricassee of lobster is made like the fricassee of oysters and is very good.

Crabs.

The crab not only carries his house, but his castle on his back. This knight-errant of a watery world bears with him a suit of armor which, while defending him from those who would break in and steal, has many disadvantages. Like other living things the crab grows—not so his house and there comes a time in the life of every crab, when he has grown too large for his suit of mail. Then he finds himself in a very tight place and his only relief is to get out of it. So out he moves, exposing himself to the mercy and ridicule of a heartless world. For now foes, friends and lovers call him soft, and often and often before he can build the new house the foundations of which are already laid, he is seized and devoured by those who are seeking

Soft-Shell Crabs.

Clean by removing the sand pouch and all the feathery fingers found under the points of the new soft shell on each side of the crab. Dry, roll in flour or breadcrumbs and saute' in hot butter in the chafing-dish.

Deviled Soft-Shell Crabs.

Make a paste as described for deviled lobster. Spread the crabs with this. Melt two tablespoonfuls of butter in the blazer and saute' the crabs in it. We have no English equivalent for the French word saute' which means to brown first on one side, then on the other. To fry means to immerse in hot fat and this is not practicable in the chafing-dish. It is out of place to try and do things in the blazer from the cooking of which a disagreeable odor or dirt may result.

Hard=Shell Crabs.

Crabs Sauted.

One cupful of boiled crab meat.
Juice of halt a lemon,
Three tablespoonfuls of butter,
Salt and paprica.

Season the crab meat with lemon juice, salt and paprica, and saute' in hot melted butter.

Hard-shell crabs may also be cooked after any of the recipes given for lobster.

Clams.

Clams a la Newberg.

Twenty-five clams,
Yolks of two eggs,
One cupful of cream,
One tablespoonful of butter,
One tablespoonful of flour,
Two tablespoonfuls of Madeira
A dash of cayenne.

Melt the butter in the chafing-dish, add the flour and stir until smooth. Add the cream and the clams freed from all liquor, and as soon as the cream is heated add the yolks of the eggs beaten light. Stir them in gradually and cook only until the clams are thoroughly heated. The sauce should not be allowed to boil. It is better to make this dish entirely over hot water, that there may be no danger of the sauce separating. Season, add the wine, if used, and serve at once.

Savoury Clams.

Twenty-five clams,
Four tablespoonfuls of butter,
One drop of Tabasco pepper sauce.

Drain the clams. Melt the butter, add the clams and when heated through season with the pepper sauce and serve on toasted crackers. Clams should only cook about three minutes in order to be in their most digestible state, as they, like the oysters, are best as nearly raw as possible to be and yet be heated through.

Stewed Clams.

Twenty-five clams,
One cupful of milk,
One tablespoonful of chopped parsley,
Two tablespoonfuls of flour,
One cupful of broth or the scalded and skimmed clam liquor,
Two tablespoonfuls of butter,
Salt and pepper to taste.

Drain the clams. Scald and skim the liquor before bringing to the table. Put the upper pan of the chafing-dish in the bath and light the

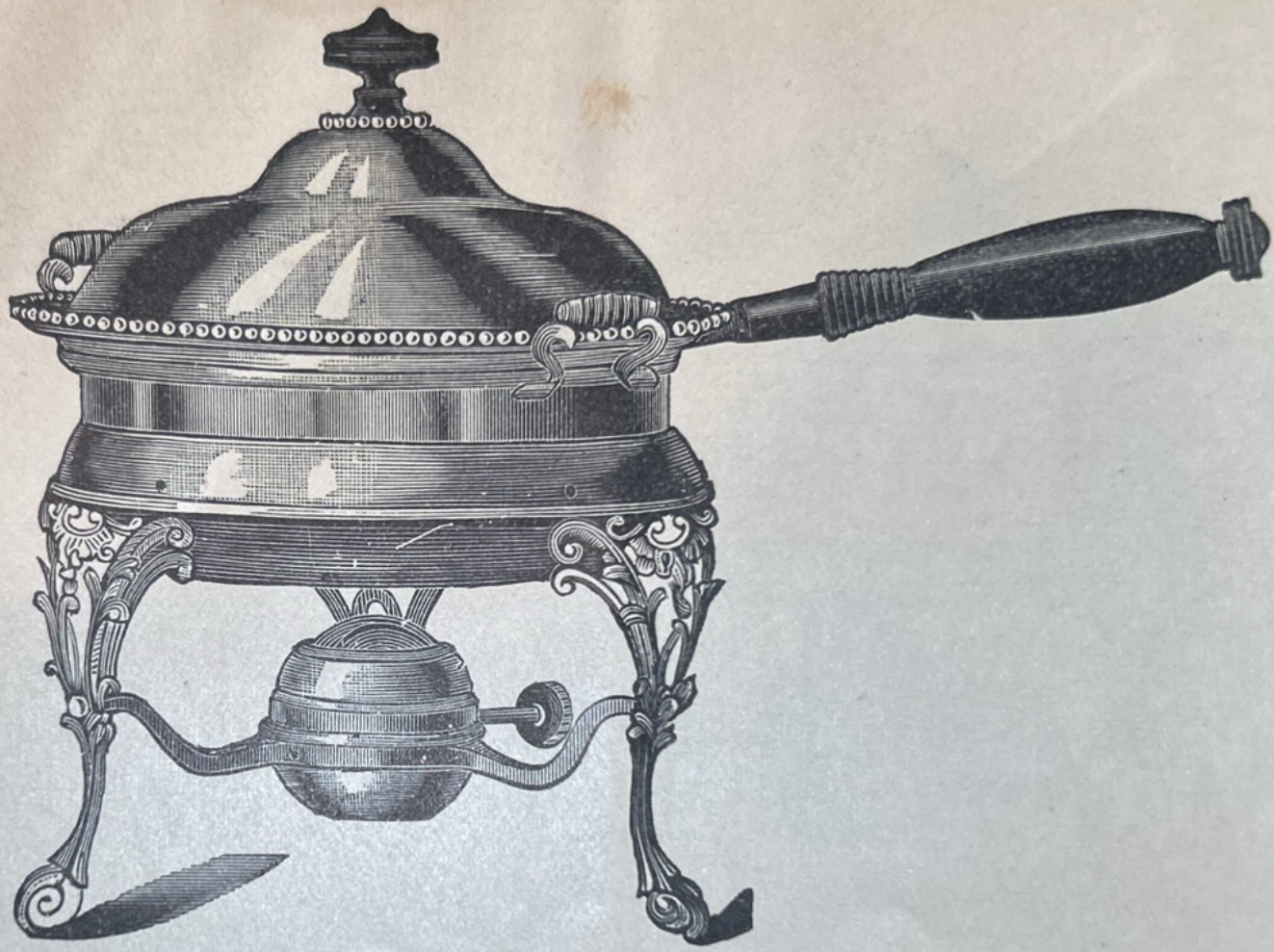
STYLE NO 5—ROUND

THE SUTTERLEY CHAFING-DISH.

THREE PINT SIZE ONLY.

With Hot Water Pan.

NICKEL PLATED. SILVER PLATED. POLISHED COPPER.



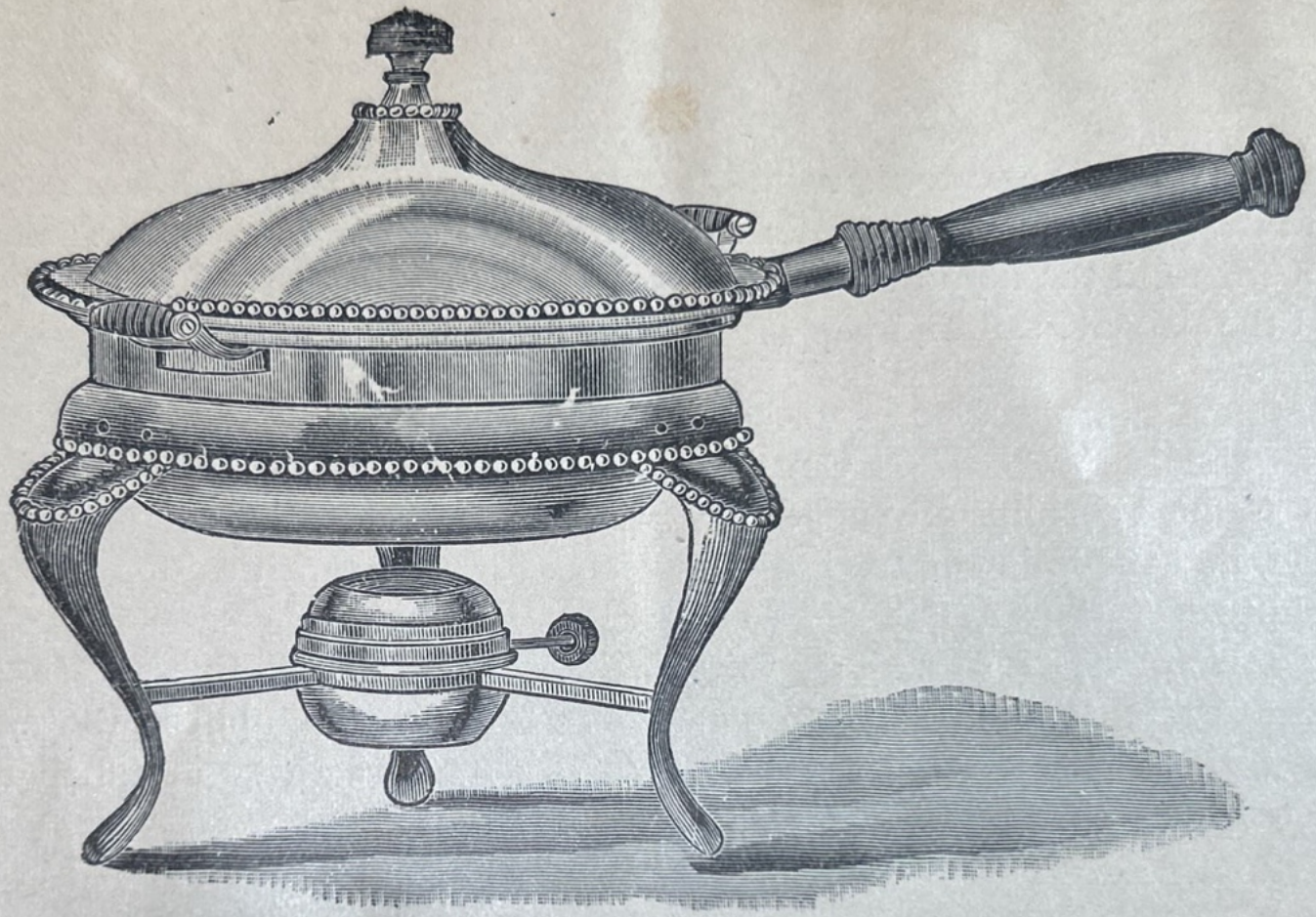
STYLE NO. 6—ROUND

THE SUTTERLEY CHAFING-DISH.

THREE PINT SIZE ONLY.

With Hot Water Pan.

NICKEL PLATED. SILVER PLATED. POLISHED COPPER.



STYLE NO. 7—ROUND

THE SUTTERLEY CHAFING-DISH.

THREE PINT SIZE ONLY.

With Hot Water Pan.

NICKEL PLATED. SILVER PLATED. POLISHED COPPER.

lamp. When the water is boiling put the cream in the dish and scald. Add the clam liquor, the butter and flour rubbed together until smooth, and stir until the liquid thickens. As soon as it thickens put in the clams add the parsley, salt and pepper. Cook three minutes and serve.

Shrimps.

Creamed Shrimps.

Canned shrimps are generally preferred for chafing-dish use to the fresh, and the following recipes are given with the quantities for a can of shrimps.

Carefully pick over the shrimps, taking out the intestines. Make a cream sauce, adding the shrimps as soon as the cream is put in the dish. They will then be heated through by the time the sauce is sufficiently thickened.

Shrmips a la Newberg.

One can of shrimps,
One tablespoonful of flour,
Yolks of two eggs,
Four tablespoonfuls of butter,
One-fourth of a cupful of cream,
Two tablespoonfuls of sherry,
Salt and pepper.

Pick over the shrimps carefully, taking out the intestines. Melt the butter, add the flour and stir until smooth. Add the cream and the shrimps

and stir very gently until they are heated; then add the beaten yolks of the eggs gradually, stirring all the while. As soon as the eggs are in, season with the wine, salt and pepper and serve. This is better done over hot water. In cooking fish care should be taken never to stir it hard as this makes it pasty and stringy. All stirring should be done as lightly as possible. Shrimps may also be deviled, curried or sauted.

Terrapin a la Maryland.

The meat of one terrapin,
Three hard-boiled eggs,
One-fourth of a cupful of sherry,
One-half of a cupful of good cream,
Six tablespoonfuls of butter,
One tablespoonful of flour.

Rub the butter smooth with flour, put it in the chafing-dish and add the terrapin meat. As soon as heated add the cream, the yolks of the eggs rubbed smooth, and a little salt and pepper. Let it come to a boil, add the wine, and serve at once.

Terrapin.

Melt three tablespoonfuls of butter in a chafing-dish, add the meat of one terrapin, and when heated through, one-fourth of a cupful of sherry or Madeira. Season with salt and pepper and serve.

Sauces.

The majority of chafing-dish recipes depend largely upon sauces, and when the making of these is understood nearly all recipes can be used with ease. There are but two sauces, practically speaking, which are as foundations to all the others, one the white, the other the brown sauce, and in these the quantities always remain the same, one tablespoonful each of butter and flour to every cup of liquid. If a pint of sauce is needed all the ingredients should be doubled in quantity, this rule apparently changing only when one of the combination sauces of the white sauce is made. The yolks of two eggs will take the place of another tablespoonful of flour in making a sauce Allemande, for instance.

For the white sauce melt the butter without browning, add the flour, stir until smooth. Add the liquid, which is usually cream or milk, white stock or mushroom liquor, or a mixture of some of these, and stir until it thickens. Season when ready to serve. For the brown sauce melt and brown the butter, add the flour, stir until smooth and brown, then add the liquid, which is usually water, beef stock or mushroom liquor, and stir until it thickens. Season when ready to serve.

White sauce is used with oysters, veal, mushrooms, chicken or turkey, clams, scallops, lobsters, eggs, sweetbreads, fish, such as salmon, whitefish, cod, etc., and many vegetables

Brown sauce is used with beef and mutton, oysters, clams, with many kinds of fish, sweetbreads, eggs, mushrooms, chicken and turkey, game and a very few vegetables.

Meats, Poultry and Game.

These are used in the chafing-dish cookery mainly with sauces, and after the secrets of those are mastered the rest is very easy. Meats are rarely cooked for the first time in the chafing-dish, but the rewarming can be most successfully and deliciously done there. Small lamb chops may be broiled, steak is occasionally panned in the blazer, but, as it is not the best way of cooking these articles, it should be done under necessity only. Chafing-dish cookery should have its sensible, practical limit, as well as the use of the frying-pan or broiler.

Réschauffé, ragouts, salmis, all should be popular for the chafing-dish and all meats follow in their cooking the same general rule or recipe. Veal, chicken or turkey may be rewarmed in a cream sauce with or without mushrooms. Bechamel sauce, sauce Allemande or sauce Supréme may be used. Beef or mutton in a spiced brown or tomato sauce.

Creamed Ham.

Cut delicate slices of cold boiled ham. Make a cream sauce, and, when hot, lay the slices of ham in the chafing-dish and simmer until heated. Serve at once.

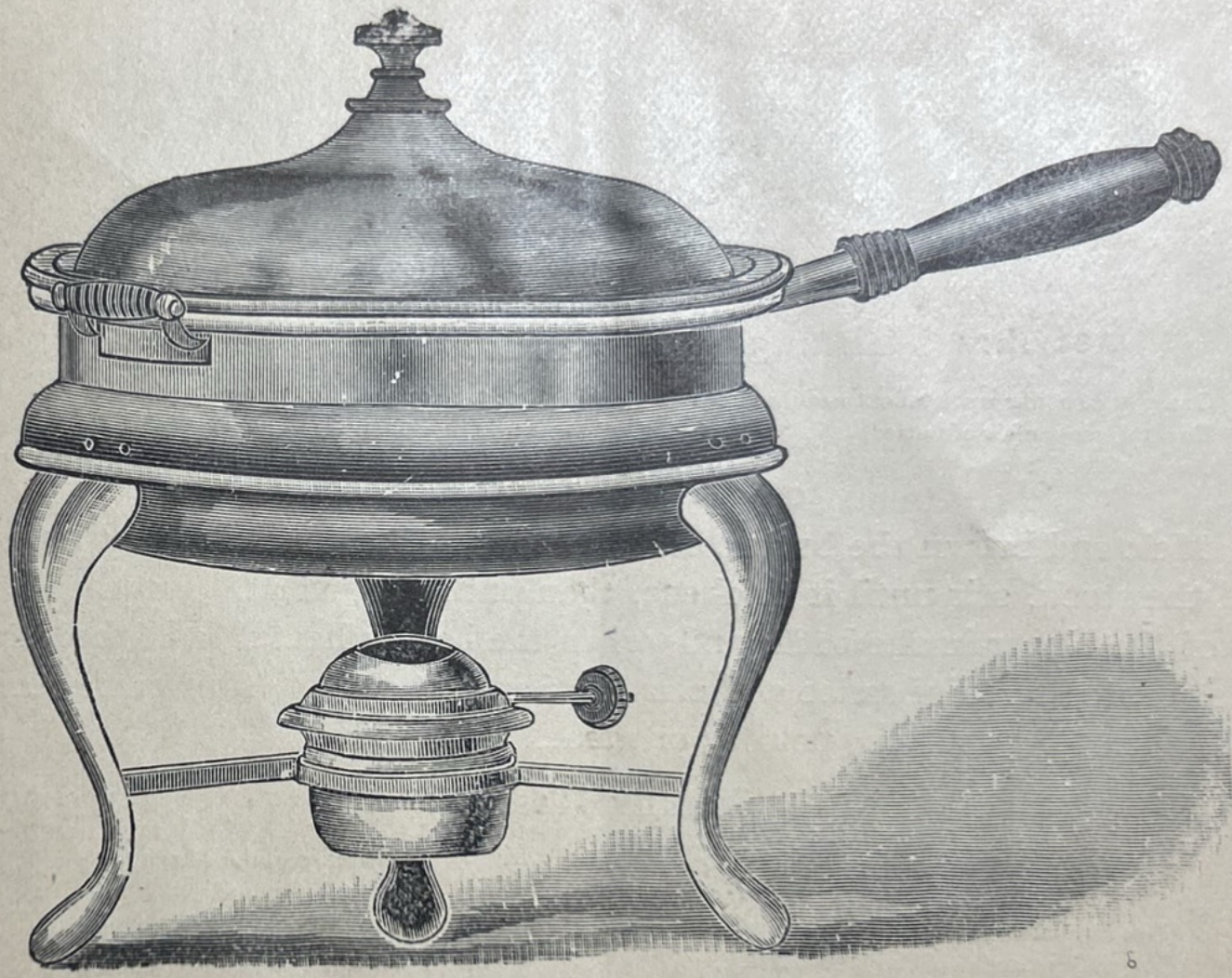
STYLE NO. 8—ROUND

THE SUTTERLEY CHAFING-DISH.

THREE PINT SIZE ONLY.

With Hot Water Pan.

NICKEL PLATED. SILVER PLATED. POLISHED COPPER.



STYLE NO. 9—ROUND

THE SUTTERLEY CHAFING-DISH.

TWO SIZES—TWO AND THREE PINTS

With or Without Hot Water Pan.

NICKEL PLATED. SILVER PLATED. POLISHED COPPER.

Salmi of Beef.

One pint of cold roast beef cut in thin slices,
Two tablespoonfuls of butter,
One cupful of stock,
One tablespoonful of Worcestershire sauce,
Two tablespoonfuls of flour,
One teaspoonful of lemon juice,
One-fourth of a cupful of claret.

Melt and brown the butter, add the flour, stir until smooth and brown. Add the stock, stir until it thickens, then put in the meat. Put the upper pan of the blazer in the bath, and, when the beef is heated, add the lemon juice, Worcestershire sauce and claret. Serve at once. This same recipe may be used for mutton, poultry or game.

Turkey Hash.

Two cupfuls of cold chopped chicken or turkey,
Two cupfuls of milk,
One tablespoonful of chopped parsley,
One teaspoonful of salt,
Two tablespoonfuls of butter,
Two tablespoonfuls of flour,
Two drops of onion extract,
One-fourth of a teaspoonful of pepper.

Season the meat with the salt, pepper and parsley. Make a sauce of the butter, flour and milk, and, when the milk is heated, add the turkey. Cook for ten minutes and serve on toast.

Veal Ragout.

One cupful of cold sliced veal,
One teaspoonful of lemon juice,
Two tablespoonfuls of butter,
One tablespoonful of currant jelly.

Melt the butter, add the currant jelly, and, as soon as melted, the meat. When thoroughly heated, season with the lemon juice, a little salt and pepper, and serve.

Mutton Curry.

One cupful of sliced cold mutton,
One cupful of stock,
One tablespoonful of Worcestershire sauce,
One tablespoonful of butter,
One tablespoonful of flour,
One teaspoonful of curry.

Melt and brown the butter, add the flour, stir until smooth and brown. Add the stock and the meat. Stir until the sauce thickens, when the meat should be heated. Season with the sauce and curry powder, and serve.

Fricassee of Dried Beef.

One cupful of dried beef pulled in pieces,
Two eggs,
One tablespoonful of butter,
One cupful of milk,

Pour boiling hot water over the beef and let stand five minutes before bringing to the table. Drain. Melt the butter, add the milk and beef,

and, as soon as hot, add the beaten eggs gradually, stirring until the sauce is thick and creamy. Season to taste and serve.

Dried Beef with Cream.

Scald and drain as directed in the preceding recipe. Make a cream sauce, putting in the beef only long enough before serving that it may be heated through. Season and serve.

Deviled Drum Sticks.

When drawing the fowls pull the tendons from the legs, this making them tender. Score the drumsticks of a cold roasted fowl parallel with the bone. Fill with the paste used for deviled lobster. Melt two tablespoonfuls of butter in the chafing-dish, and saute' the drumsticks in this. Or the East Indian devil mixture may be used and the drumsticks heated in it.

Sweetbreads.

Larded Sweetbreads Sauté.

Parboil and lard the sweetbreads. Melt two tablespoonfuls of butter in the chafing-dish and saute' the sweetbreads. They should be turned

often, that the heat may penetrate them before browning, as, if they brown at once, they will be cold and raw tasting.

Sweetbreads may be cooked with cream sauce, one of the most popular ways of serving them, fricasseed, cooked with cream sauce and mushrooms, deviled or curried.

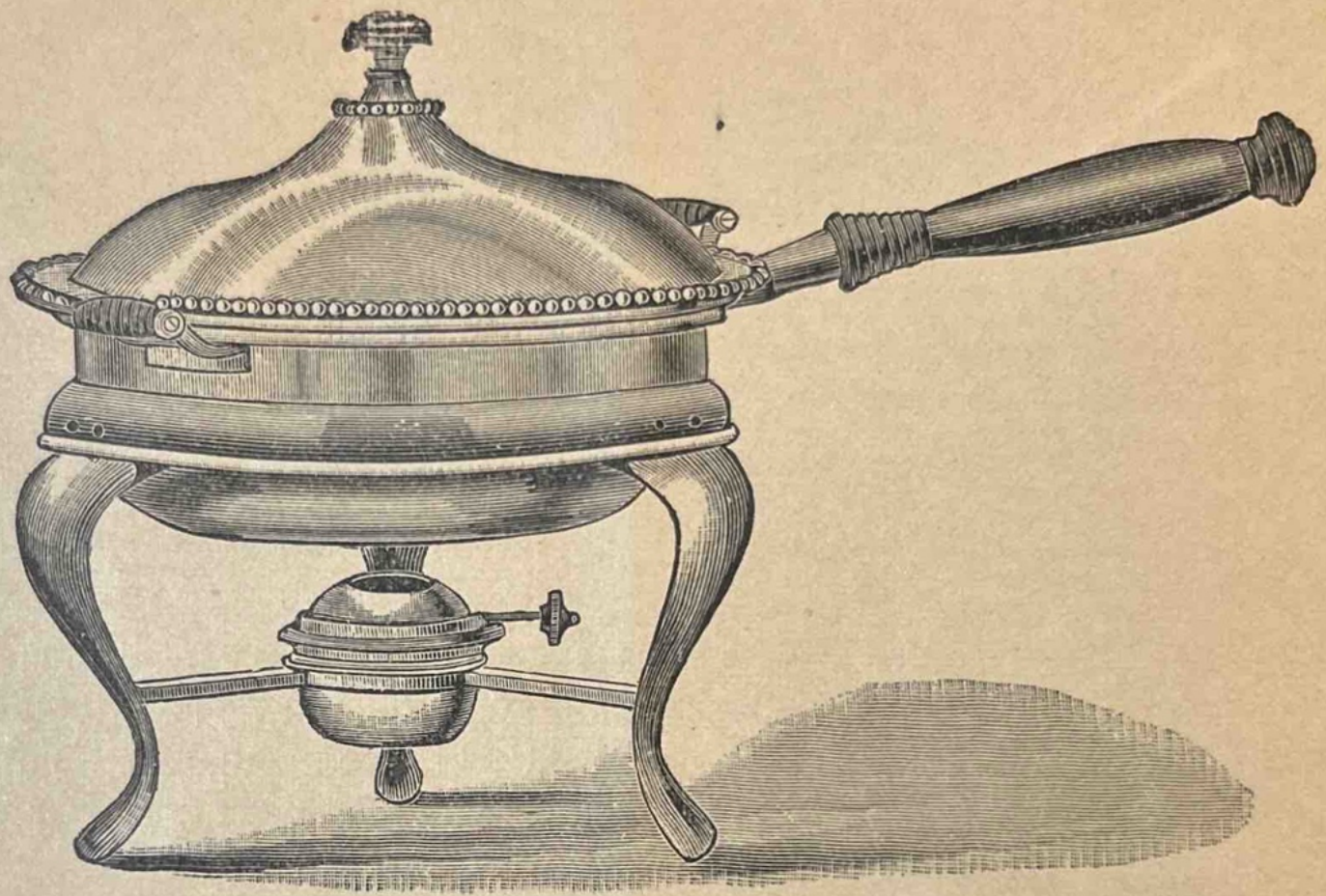
Sweetbreads with Olive Sauce.

One pair of sweetbreads,
Two tablespoonfuls of butter,
One pint of stock,
Two tablespoonfuls of flour,
One tablespoonful of mushroom catsup,
Six olives,
Salt and pepper to taste.

Parboil and pick apart the sweetbreads, and cut the olives in strips before bringing to the table. Melt and brown the butter, add the flour and stir until smooth and brown. Pour in the stock, and, when mixed smooth, add the sweetbreads. Stir gently until the sauce thickens; add the seasoning, catsup and olives. Serve with toast sippets.

Blanquette of Partridge.

Cut the meat of cold cooked partridge into slices. Make a cream mushroom sauce; add the meat and simmer until heated. Season and serve. Fresh mushrooms can be used by melting two tablespoonfuls of butter, putting



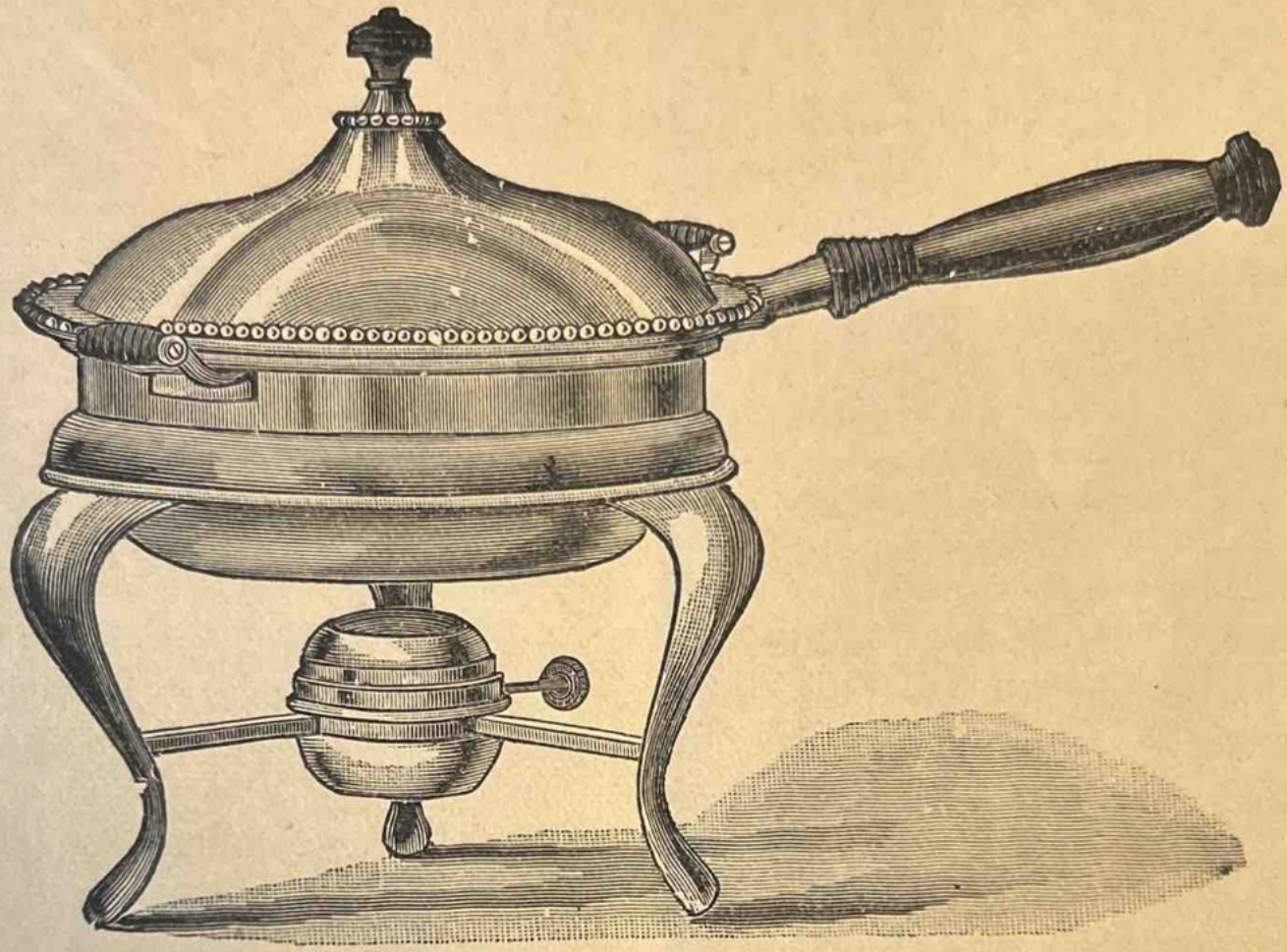
STYLE NO. 10—ROUND

THE SUTTERLEY CHAFING-DISH.

THREE PINT SIZE ONLY.

With Hot Water Pan.

NICKEL PLATED. SILVER PLATED. POLISHED COPPER.



STYLE NO. 11—ROUND

THE SUTTERLEY CHAFING-DISH.

THREE PINT SIZE ONLY.

With Hot Water Pan.

NICKEL PLATED. SILVER PLATED. POLISHED COPPER.

in the mushrooms and stewing until tender. Add the flour; mix unti smooth; then add the cream and meat. Cook until the sauce thickens and the meat is heated. Season to taste with salt and pepper.

Blanquette of Chicken.

One pint of chicken broth,
One cupful of cold chopped chicken,
Four fresh mushrooms,
Yolks of two eggs,
Salt and pepper to taste.

Heat the broth; add the mushrooms, peeled and cut in pieces, and simmer until tender. Add the chicken sliced in delicate pieces, cook gently until heated, then add the beaten yolks of the eggs, stirring them in gradually. When the sauce is smooth and creamy season with salt and pepper and a few drops of lemon juice

Capilotade of Fowl.

Two tablespoonfuls of butter,
One slice of onion chopped fine,
One cupful of cold chicken, or turkey, sliced,
Two tablespoonfuls of canned mushrooms,
One tablespoonful of flour,
One cupful of stock.

Melt the butter; add the mushrooms cut in halves and the onion; fry to a delicate brown. Mix in the flour until smooth; add the meat and the stock. Cook until heated through. Season and serve.

Venison Cutlets.

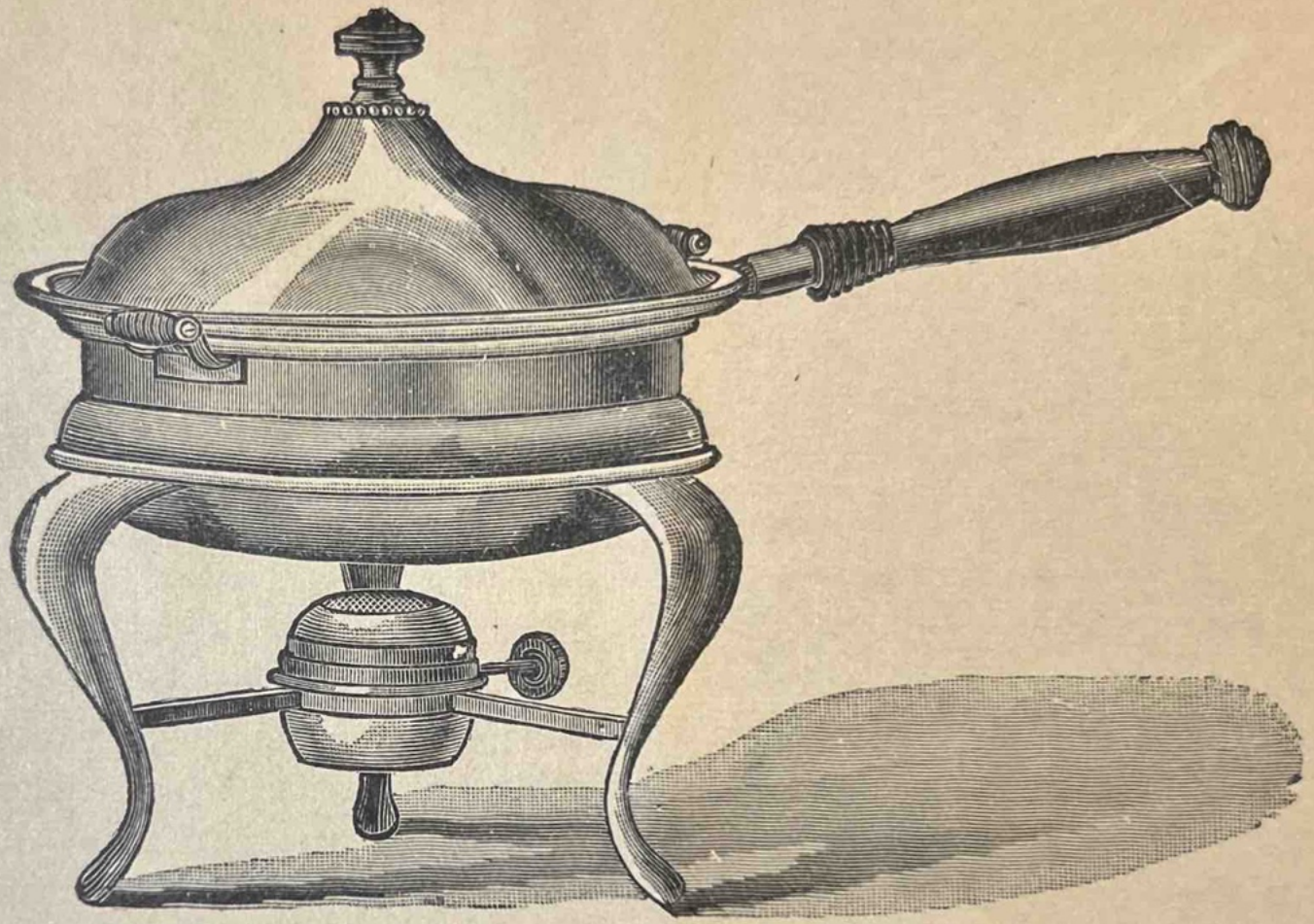
Dip each cutlet in hot melted butter, roll slightly in flour, then cover with egg and breadcrumbs. Heat sweet drippings or butter in the chafing-dish, saute' the cutlets, let them brown slowly. Season with salt and pepper, and serve with or without sauce.

Eggs.

Omelet.

Four eggs,
Four tablespoonfuls of water,
One tablespoonful of butter,
Salt and pepper to taste.

Beat the eggs in a bowl only enough to blend the whites and yolks. Add the water and half the butter to the eggs. Melt the remainder of the butter in the chafing-dish, and, when sizzling hot, turn in the eggs. As soon as the omelet begins to set slip a limber knife under it and tip the pan so that the raw portion can run on to the hot pan. Continue this until the eggs are sufficiently set; season with salt and pepper; fold and serve from the chafing-dish. All kinds of omelets may be made from the above recipe. If parsley is to be used mix it chopped with the eggs when the water and butter are added. If ham, mushrooms, etc., put in just before folding or long enough before serving the omelet to become heated through.



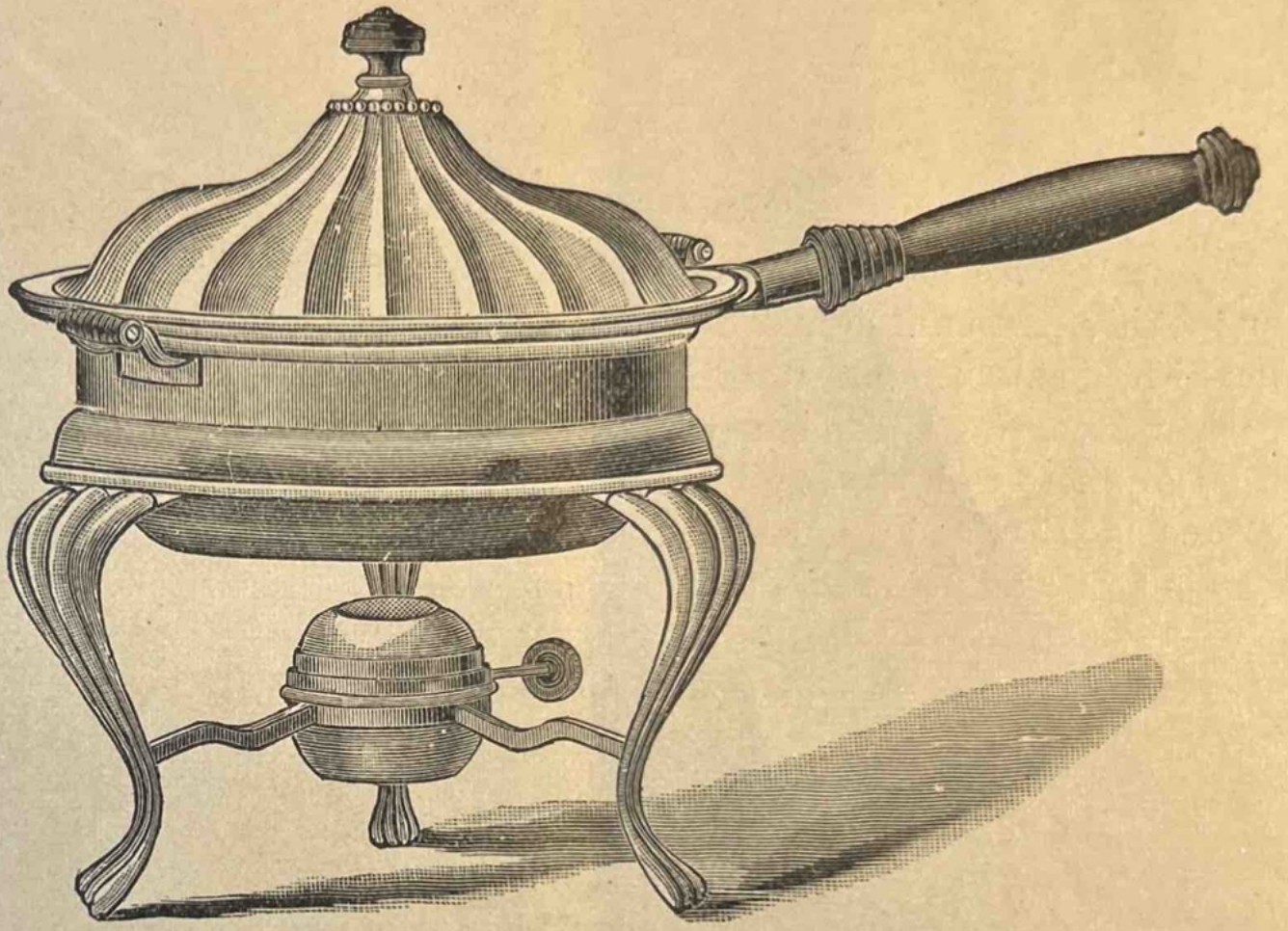
STYLE NO. 12—ROUND

THE SUTTERLEY CHAFING-DISH.

THREE PINT SIZE ONLY.

With Hot Water Pan.

NICKEL PLATED. SILVER PLATED. POLISHED COPPER.



STYLE NO. 13—ROUND

THE SUTTERLEY CHAFING-DISH.

THREE PINT SIZE ONLY.

With Hot Water Pan.

NICKEL PLATED. SILVER PLATED. POLISHED COPPER.

Scrambled Eggs.

Break five eggs into a bowl, and beat only enough to blend the yolks and whites, not until light. Melt one tablespoonful of butter in the chafing-dish, and, when hot, turn in the eggs. As soon as they begin to form stir gently, trying not to stir twice in the same place, as the best scrambled eggs are those with the largest flakes. As soon as the eggs are sufficently cooked and dry, and it must be remembered that they will dry out by standing, season with salt and pepper and serve.

Egg Fondu.

Four eggs,
Four tablespoonfuls of cream,
Four tablespoonfuls of grated cheese,
One tablespoonful of butter.

Beat the eggs together until well mixed; add the cheese and the cream. Melt the butter in the chafing-dish. When hot pour in the eggs and stir constantly while cooking. They should be smooth and thick as a batter. Season with salt and paprica, and serve on toast or wafers.

Eggs may be boiled, poached or fried in the chafing-dish. Heated, after boiling hard and slice, with a cream, brown or tomato sauce. Curried fricasseed, cooked with mushrooms or deviled.

Eggs a la Milanaise.

Four Eggs,
One tablespoonful of cream,
One tablespoonful of butter,
Two tablespoonfuls of Parmesan cheese,
Three tablespoonfuls of tomato sauce,
Salt and pepper to taste.

Break the eggs into a bowl, beat only enough to mix white and yolks together. Add the cream, tomato sauce and the cheese; mix well. Melt the butter in the chafing-dish, and, when hot, turn in the eggs. Cook and turn as an omelet, and serve very hot.

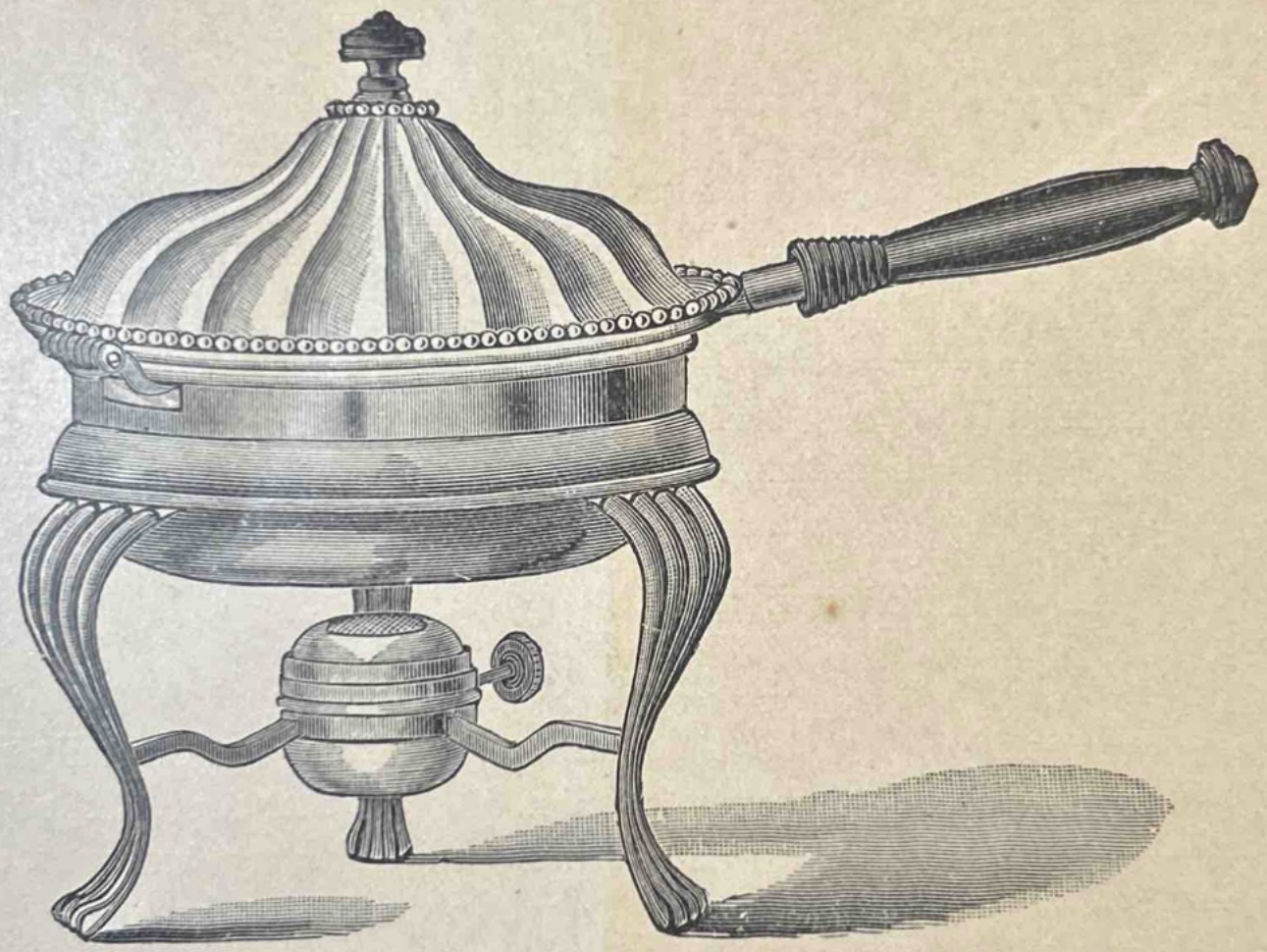
Miscellaneous.

Sardines Sauted.

Select the good-sized, boneless sardines. Take them carefully from the can, and lay on brown paper to drain. Melt one tablespoonful of butter in the chafing-dish, lay in the sardines and delicately brown on both sides. Season with lemon juice, and serve on toasted crackers.

Salmon.

Canned salmon is the best to use in a blazer, and can be cooked with cream sauce, curried, or, after being seasoned with lemon juice and salt, simply heated in butter, and served on toasted crackers.



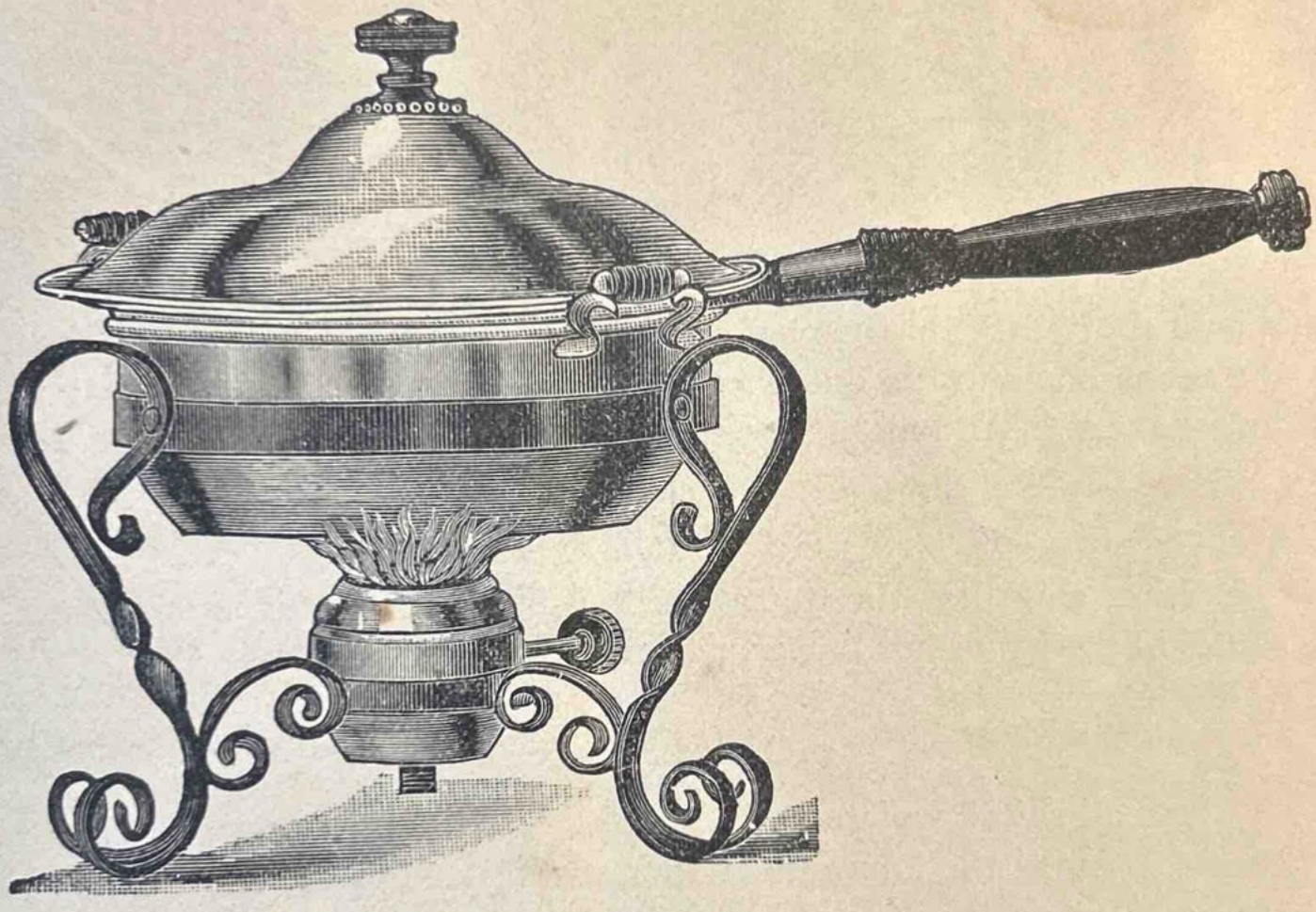
STYLE NO. 14—ROUND

THE SUTTERLEY CHAFING-DISH.

THREE PINT SIZE ONLY.

With Hot Water Pan.

NICKEL PLATED. SILVER PLATED. POLISHED COPPER.



STYLE NO. 15—ROUND

THE SUTTERLEY CHAFING-DISH.

TWO SIZES—TWO AND THREE PINTS.

With Hot Water Pan.

STAND, WROUGHT IRON.

DISH NICKEL PLATED OR POLISHED COPPER.

Mushrooms.

Wash and peel the mushrooms. Cut off the stems. Melt one tablespoonful of butter in the chafing-dish, put the upper pan in the bath, add the mushrooms to the butter, cover the dish, and allow them to simmer until tender. Add more butter, cook two minutes longer and serve.

Fried Tomatoes.

Slice and dry the tomatoes. Dip in breadcrumbs or flour, and saute' in plenty of hot butter. Serve with cream sauce.

Cheese Crackers.

Spread salted wafers with grated American or American Club House cheese. Light the lamp under the chafing-dish, put the crackers in the pan, and, as soon as the cheese melts, season with paprica and serve. It is claimed that the Hungarian pepper, paprica, is a sufficient aid to digestion, so that when served with cheese makes even the Welsh rarebit harmless. Be that as it may, it is a most delicious seasoning, and should, with Tabasco pepper sauce, grace the closet of every lover of the blazer.

Welsh Rarebit—No. 1.

One-half pound of American cream cheese,
Two eggs,
One tablespoonful of butter,
One-half cupful of cream,
Salt and pepper to taste.

Cut the cheese into small pieces, and in the first place it should be as fresh as possible. Put it in the chafing-dish before lighting the lamp. Stir as it heats, and, as soon as it begins to melt, add the butter. When it begins to look smooth add the eggs, beaten light, and the cream. Cook, stirring all the while, until it is very smooth and of the desired consistency. Season with salt, a little white pepper and a dash of cayenne, or use no pepper and season with Tabasco pepper sauce. Serve on crackers, and, if the salted wafers are used, be careful about the amount of salt used in seasoning.

Welsh Rarebit—No. 2.

One pound of American cream cheese,
One tablespoonful of butter

Cut the cheese into small pieces. Melt the butter in the chafing-dish and add the cheese, stirring constantly while it melts. As it grows smooth add ale by the tablespoonful, until the mixture is smooth and velvety and of the desired consistency. Season and serve at once. American Club House cheese makes a most delicious rarebit.

STYLE NO. 16—ROUND

THE SUTTERLEY CHAFING-DISH.

TWO SIZES—TWO AND THREE PINTS.

With Hot Water Pan.

STAND, WROUGHT IRON.

DISH NICKEL PLATED OR POLISHED COPPER.

STYLE NO. 17—ROUND

THE SUTTERLEY CHAFING-DISH.

TWO SIZES—TWO AND THREE PINTS.

With or Without Hot Water Pan.

STAND, WROUGHT IRON.

DISH NICKEL PLATED OR POLISHED COPPER.

The Little Supper.

That woman who has the knack of getting up dainty little suppers, whom unexpected guests do not disturb, whose larder seems always to possess just the right thing (even while inwardly groaning she feels it resembles Mother Hubbard's) is she who is likely to retain the admiration and affection of her friends to a green old age. At her house whist clubs rejoice to meet; here luncheon may be any time a feast of reason and a flow of soul; here the return from the theatre has lost it blankness, its flatness as the glamour of the play is discussed over toasted crackers; and here Sunday night teas have lost their ghost-like tendency. This woman has learned that men like highly-flavored things. She may prefer Neufchatel, but they like Roquefort cheese; she may dote on 'eclairs, they revel on sausages. The dash of mustard, the suspicon of cayenne, the burning of Tabasco, the spicy wild cherry and the pungent curry—all these are dear to the hearts of men. This woman of tact enjoys the play, remembering the dainty pile of sardine sandwiches at home. When the card club meets she serves one dish, steaming hot, deliciously made with the aid of her chafing-dish.

Menus.

Sunday Night Teas.

MENU 1.

Panned Oysters
Cabbage Salad
Preserved Ginger Wafers
Coffee.

MENU. 2.

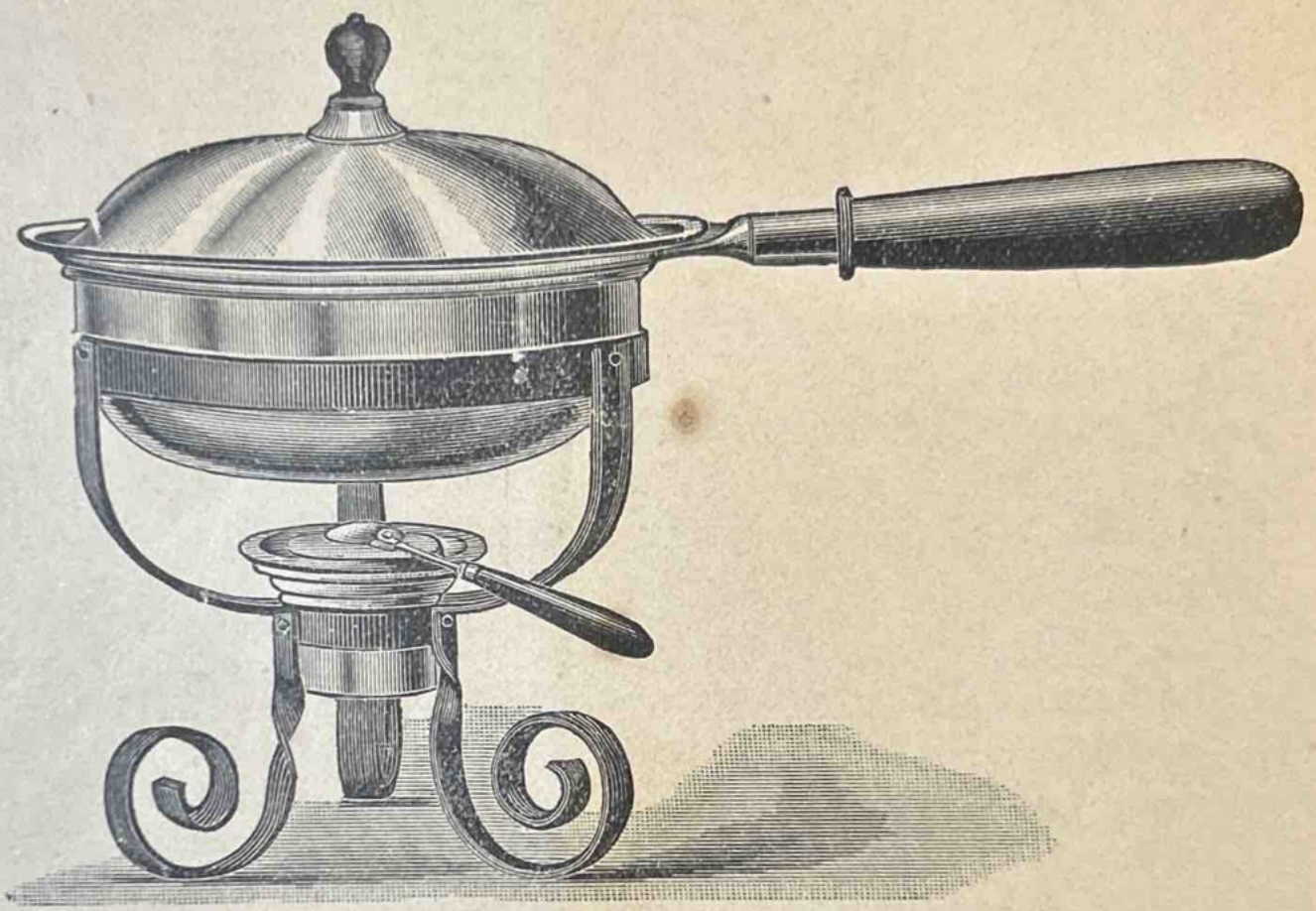
Sweetbreads with Olive Sauce
Brown Bread and Butter
Potato Salad
Shaddocks
Coffee.

MENU 3.

Creamed Shrimps
Saratoga Potatoes
Lettuce with French Dressing
Fruit Salad
Coffee.

MENU 4.

Sweetbreads with Mushrooms
Tomato Salad
Wafers Cheese
Macedoine of Fruits
Coffee.



STYLE NO. 18—ROUND

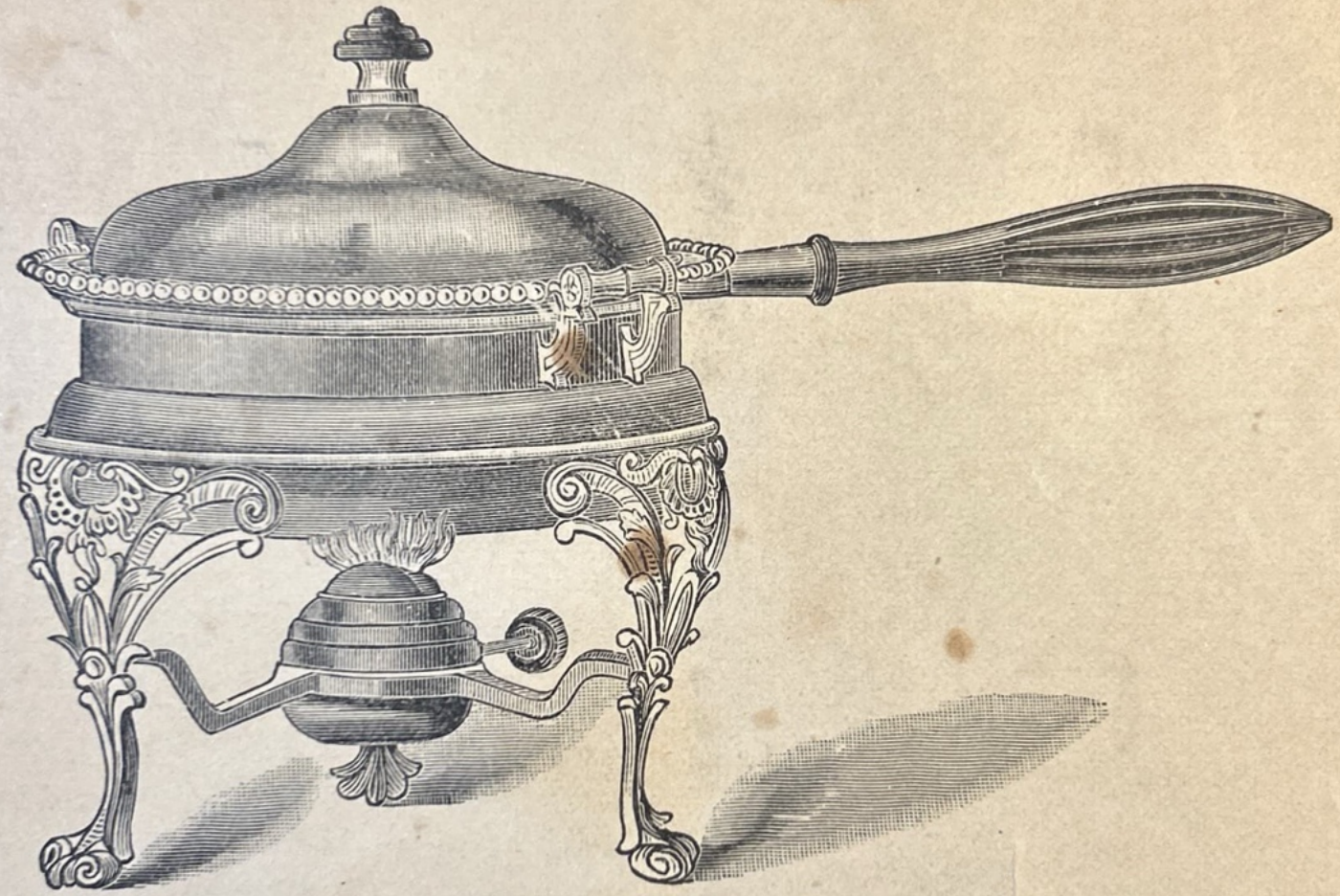
THE SUTTERLEY CHAFING-DISH.

TWO SIZES—TWO AND THREE PINTS.

With or Without Hot Water Pan.

STAND, WROUGHT IRON.

DISH NICKEL PLATED OR POLISHED COPPER.



STYLE NO. 19—ROUND

THE SUTTERLEY CHAFING-DISH.

THREE PINT SIZE ONLY.

With Hot Water Pan.

NICKEL PLATED. SILVER PLATED. POLISHED COPPER.